



University of
Nottingham

UK | CHINA | MALAYSIA

Delivered Catering

Menu and price list





Menus

	Page
Refreshments	2
Breakfast menu	3
Buffet menus	4
Enhanced buffet menus	5
Sandwich platters	6
Salads	7
Packed lunches	7
Pizza	7
Afternoon tea	8
Additional items	8
Tray cakes and bakes	9
Cakes (free from)	9
Hot fork buffet menu	10
Barbecues	11
Office hospitality	12
Wines	13



Refreshments

Tea and coffee

Per person

You will be provided with freshly brewed filter coffee and a tea caddy with a selection of teas and herbal fruit teas

Fresh tea and filter coffee £2.10

Fresh tea and filter coffee with a selection of biscuits £2.90

Biscuits

Individual wrapped assorted biscuits £0.65

Luxury Border biscuit sharing pack (400g) £11.00
Includes Sweet Memories Butterscotch, Divinely Chocolatey Cookies, Light and Chocolatey Viennese Whirls, Chocolatey Oat Crumbles, Buttery Sultana, Light and Buttery Shortbread Rings

Additional refreshments

Assorted beers and ciders £4.50

Fizzy drinks (Pepsi, Diet Pepsi, Tango, 7-Up, 500ml bottle) £2.00

Fruit juice (apple, cranberry or orange, per litre) £3.30

Still or sparkling mineral water – large (1.5l plastic bottle) £3.00

Still or sparkling mineral water – small (500ml plastic bottle) £1.50



Breakfast menu

	Per person
Continental breakfast (minimum order of 10)	£7.00
Selection of Danish pastries and croissants with preserves	
Pieces of fresh fruit	
Fresh filter coffee and selection of teas	
Fruit juice	
British breakfast (minimum order of 10)	£8.50
Soft roll filled with crispy bacon or plant-based sausages with sauces	
Pieces of fresh fruit	
Fresh filter coffee and selection of teas	
Fruit juice	
Breakfast grazing box (serves 5)	£14.50
A selection of pancakes, waffles and mini muffins/doughnuts with strawberry preserve	
Seasonal fruit with chocolate sauce and maple syrup	



Buffet menus

Simple sandwich lunch	Per person
Meat and fish (minimum order of 8) A selection of sandwiches filled with a choice of meat and fish fillings on a selection of sliced breads including white, malted wheat, and oatmeal Bowl of salted hand-cooked crisps Two mini muffins (v) 50% Fruit bowl 50%	£8.50
Vegetarian (minimum order of 8) A selection of sandwiches filled with a choice of vegetarian fillings on a selection of sliced breads including white, malted wheat, and oatmeal Bowl of salted hand-cooked crisps Two mini muffins (v) 50% Fruit bowl 50%	£8.50
Plant-based (minimum order of 8) A selection of sandwiches filled with a choice of plant-based and dairy-free fillings on a selection of sliced breads including white, malted wheat, and oatmeal Bowl of salted hand-cooked crisps Fruit bowl	£8.50



Enhanced buffet menus

Meat buffet (minimum 10 people)

Per person

Selection of sandwiches and wraps – various fillings (two x ¼ sandwich and two wraps)	£15.00
Southern fried chicken goujons	
Mini peppered steak pies	
Mini pork sausage roll	
Vegetable spring rolls	
Crudites (assorted sliced vegetables) with hummus	

Vegetarian buffet (minimum 10 people)

Selection of sandwiches and wraps – various fillings (two x ¼ sandwich and two wraps)	£15.00
Mini Indian savoury selection	
Mini margherita pizza	
Mini vegetarian quiche	
Cranberry and brie wontons	
Crudites (assorted sliced vegetables) with hummus	

Plant-based buffet (minimum 5 people)

Selection of sandwiches – various fillings	£15.00
Mini Indian savoury selection	
Smashed pea and lemon bites	
Assorted vegan rolls – Moroccan style bean, sweet potato curry and vegan sausage roll	
Sweet chilli dipping sauce	
Crudites (assorted sliced vegetables) with hummus	

Deli buffet (minimum 10 people)

Olive and rosemary dough sticks	£15.00
Marinated mixed olives	
Hummus and basil oil	
Sliced Negroni ham	
Mozzarella	
Mature Cheddar cheese	
Gouda cheese	
Peppadew bites with cream cheese filling	
Italian orange cake	

Bespoke and enhanced buffets available on request to meet your budget



Sandwich platters

Classic meat sandwich platter (5 rounds per platter)

Per platter

Chicken tikka mayo on white bread

£25.00

Chicken mayonnaise on malted bread

Gammon ham on white bread

Classic vegetarian sandwich platter (5 rounds per platter)

Per platter

Mild Cheddar on white bread

£25.00

Egg mayonnaise on white bread

Cheese savoury on malted bread

Classic seafood sandwich platter (5 rounds per platter)

Per platter

Tuna mayonnaise on white bread

£25.00

Prawn mayonnaise on oatmeal bread

Tuna sweetcorn on malted bread

Gluten free meat and vegetarian sandwich platter (3 rounds per platter)

Per platter

Egg mayonnaise and cress in gluten-free bread (ngci)

£20.00

Gammon ham and cheese savoury in gluten-free bread (ngci)

Tuna mayonnaise and cucumber in gluten-free bread (ngci)

Vegan sandwich platter (3 rounds per platter)

Per platter

Vegan plant cheese, cucumber, mixed leaf salad, tomato and pickle on rye bread

£16.00

Vegan bacon, lettuce, tomato and vegan mayonnaise on malted bread

Smashed avocado, mixed beans, mixed peppers, red onion and salsa on malted bread



Salads

Per bowl

A bowl of fresh salad to accompany your buffet

Green salad – lettuce, tomato, cucumber, peppers and red onion £9.00

Salad bowl (serves 12)

Buckwheat salad and green vegetables with a delicious vinaigrette (ncgi, vg) £12.00

Greek salad with fresh vegetables and feta cheese (v)

Mediterranean pasta salad with vegetables, mozzarella and a pesto dressing

Quinoa and vegetable salad in curry sauce

Quinoa and colourful vegetables with vinaigrette and herbs (gf)

Black rice, crunchy vegetables and avocado, topped with a chimichurri vinaigrette (vg)

Packed lunches

Per person

Regular packed lunch

£7.50

Sandwich (assorted fillings), bag of crisps,
piece of fruit, Kit Kat, bottle of water

Vegan, non-gluten containing ingredients, halal, and nut free packed lunches available

Bespoke packed lunches with premium items available on request

Pizza

Per pizza

Freshly cooked 10" pizza (double the size of a Domino's 7" pizza) £10.00

Boxed and cut into six slices

Pepperoni

Pepperoni (ngci)

Meat feast

Four cheese (v)

Vegan peppernoni (vg)

Cheese and tomato (v, ngci)



Afternoon tea

	Per person
Afternoon tea (minimum 6 people)	£13.00
Selection of sandwiches Cheddar ploughman's Egg mayonnaise and cress Ham salad	
Sausage rolls	
Cheese and onion rolls	
Mini quiche	
Scone with clotted cream and jam	
Two pieces of cake including Victoria sponge	
Selection of teas	

Additional items

	Each
Cupcake	£3.00
Cupcake (ngci)	£3.00
Danish pastry	£2.50
Fresh cream cake	£3.00
Strawberry scone with cream and jam	£3.00
Fresh fruit	£0.75
Platter of seasonal fruit including melon and grapes	£15.00
Bowl of hand-cooked salted crisps	£3.00



Tray cakes and bakes

	Each
Tray cakes	£3.00
Carrot cake (v, ngci)	
Honeycomb tiffin (v)	
Lemon drizzle (v)	
Chocolate brownie (ngci)	
Salted caramel brownie (vg, ngci)	
Vegan red velvet cake (vg)	
Victoria sponge (v)	

Cakes (free from)

	Each
Free from cakes (vegan, ngci and free from nuts)	£3.00
A selection from golden syrup oatie, tiffin slice, ginger slice, and rocky road will be provided	
Oreo doughnut	£1.50
Mixed doughnut	£1.50
Mini muffins (mixture of blueberry and chocolate chip)	£0.75



Hot fork buffet menu

Hot fork buffet (minimum order of 50)

Per person

Choose your three main options – ensuring at least one option is suitable for the vegetarian/vegan dietary needs of your party.

£20.40

All main courses are served with accompaniments

Hot mains

Cauliflower and chickpea balti (vg)

Chicken in creamy tomato and mascarpone sauce

Chicken korma curry, mild and creamy

Classic rustic deep filled beef ragu lasagne

Macaroni cheese with mature Cheddar sauce and mozzarella topping (v)

Mixed bean smoky Texan chilli non carne (vg)

Shepherd's pie flavoured with thyme, tomato and Lea & Perrins sauce

Slow cooked smoky Texan barbecue beef chilli con carne (gf)

Sticky chilli, honey and lemon roasted chicken thigh (gf)

Vegan plant-based roast vegetable and lentil lasagne verdi (vg)

Accompaniments

Hot

Steamed long grain rice (vg, gf)

Steamed new potatoes (vg, gf)

Roasted Mediterranean vegetables (vg, gf)

Rustic ratatouille (vg, gf)

Jacket potatoes (vg, gf)

Pasta tossed in olive oil

Cold

Crusty rolls and butter (gluten free rolls and vegan spread on request)

Tossed mixed salad (vg, gf)

Mixed leaf salad

Pasta salad with tomato and roast vegetable dressing (vg)

Enhanced bespoke hot fork buffet menus are available on request, including Afro-Caribbean, Chinese, Indian, etc.



Barbecues

Barbecue menu (available Easter to September)

Per person

Minimum order of 50

£15.00

Local butcher's 4oz beef burger in soft bap from our local bakery
or

Vegan 4oz burger in soft bap from our local bakery (vg)

Local butcher's jumbo pork sausage in soft roll from our local bakery
or

Vegan sausage in soft roll from our local bakery (vg)

All served with

Mixed salad of lettuce, tomato and cucumber

Homemade chunky coleslaw

Sliced cheese, sliced onions, and various sauces and relishes

An enhanced barbecue menu is available on request



Office hospitality

Item	Quantity	Price
Coffee Nescafe Gold Blend	500g	£33.25
Coffee Nescafe Decaf	500g	£34.20
Coffee Nescafe Original refill	600g	£27.95
Coffee Sticks Nescafe Original	800	£25.80
Coffee Sticks Nescafe Original Decaf	800	£27.52
Tea bags Tetley One Cup	1,100	£29.60
Hot chocolate sachets Galaxy	50 x 25g	£16.95
Squash Robinsons apple & blackcurrant squash Robinsons orange squash	1.75ltr	£5.10
Sugar bags Tate & Lyle	2kg	£4.44
Sugar sticks White	1,000	£8.40
Sugar sticks Brown	1,000	£9.24
Sweetener sticks Zurco	1,000	£13.23
Biscuits Crawfords assorted, pack of two	100	£26.60
Biscuits Golden syrup oaties cookies (ncgi)	Box of 12	£22.60
Milk jiggers Semi skimmed	240 x 10ml	£7.50
Milk jiggers Soya	80 x 12ml	£9.35
Milk jiggers Oat	100 x 12ml	£12.48

Vegetarian: v Vegan: vg Non-gluten containing ingredients: ncgi



Wines

	Country	Price
Sparkling wine		
Three Vineyards Sparkling Attractive apple and pear fruit with a gentle note of honey	Australia	£26.00
White wine		
Ladera Verde Sauvignon Blanc A deliciously crisp Sauvignon Blanc with the vibrant bouquet so typical of the grape variety	Chile	£17.50
Red wine		
Ladera Verde Merlot An excellent Merlot with a soft, velvety mouthfeel and a plummy fruit character	Chile	£17.50
An enhanced wine list is available on request		